

Gabriëlskloof,
Walker Bay Cabernet Franc 2020
Walker Bay, Bot River, Cape South Coast, South Africa



GABRIËLSKLOOF



Grape Varieties	100% Cabernet Franc
Winemaker	Peter-Allan Finlayson
Closure	Diam
ABV	14%
Residual Sugar	2.3g/L
Acidity	5.3g/L
Wine pH	3.69
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Gabriëlskloof is a beautiful wine estate located in the Overberg region east of Cape Town. It was purchased in 2001 by Bernhard Heyns, who had been on the lookout for the ideal place to plant vines. After planting, his first vintage was in 2009. We felt compelled to add Gabriëlskloof to our list because Peter-Allan Finlayson, Bernhard's son-in-law, took over as winemaker from the 2015 vintage. Peter-Allan is now Cellar Master and oversees general management of the property. The farm has 178 hectares, with 68 hectares planted to vines. The vineyards are farmed sustainably with the support of full time vineyard consultant Rosa Kruger. Their aim is to move to organic farming in the future.

VINEYARDS

The fruit for this single vineyard wine is sourced from a mountainside site on the Gabriëlskloof estate. Prevailing southerly winds from the nearby Atlantic Ocean create a cool mesoclimate, which promotes perfumed aromatics and fresh acidity. The soil is a combination of Overberg Shale and Table Mountain Sandstone, which results in a spicy complexity in the wine. The vineyard is 18 years old, and this shows in the depth and character of this wine.

VINTAGE

2020 was still affected by the preceding drought years, which resulted in reduced yields. However, some winter rainfall began to replenish water reserves in the soil. The grapes underwent a perfectly paced, slow and steady ripening. Dry summer conditions resulted in small berries with good levels of concentration. Harvest was earlier than previous years, with cool conditions around harvest retaining elegant fruit and vibrant acidity.

VINIFICATION

The fruit was hand picked into crates and transferred directly to the winery where the fruit remained in a cold room overnight. The following day the fruit was entirely destemmed. The wine was fermented with indigenous yeasts, with daily pump-overs until fermentation came to a stop. The pressing occurred two weeks later. The wine went into barrels with 30% being new oak, and the wine spent 14 months in barrel prior to bottling.

TASTING NOTES

The nose is plush with cassis and red plum along with aromas of coffee, a subtle pea shoot herbaceousness and slight smokiness. Fine and finessed tannins deliver a rounded mouthfeel with a fruit forward intensity.

AWARDS

International Wine Challenge 2022, Silver